LUNCH MENU

THE 1921 LUNCH

Must be ordered for the whole table

7 courses in three servings Some dishes are served to share

Marinated herring

Cold smoked salmon Chicken salad Beef tartare Pan fried plaice Pork sausage

Rhubarb with mazarin cake, woodruff cream and lime

380 per person

THE FAVOURITES

Must be ordered for the whole table

3 smaller pieces of smørrebrød in one serving

Marinated herring Chicken salad Pan fried plaice

290 per person

LUNCH MENU

SMØRREBRØD A LA CARTE

We recommend two pieces per person

HERRING

Marinated herring with elderflower, crème fraîche, pickled onions, apples and cheese **105**

*Fried, pickled herring with smoked cheese, grilled cucumber, radishes, lovage and cress 120

GREEN

Asparagus with poached egg, chervil hollandaise and cheese served on butter-fried sourdough bread

125

Small potatoes with fermented gooseberries, geranium, fried onions, lovage and cress

MEAT

Chicken salad with white asparagus, peas, oak leaf lettuce and bacon 125

*Beef tartare with pickled turnip, anchovy emulsion, watercress and croquettes 135

*Pork sausage with spinach, pickled mustard seeds, roasted hazelnuts and summer truffles 135

DISH OF THE DAY

please ask us

FISH AND SHELLFISH

*Smocked mackerel with poached egg yolk and salad with radishes, potatoes, chives and crème fraîche

125

Cold smoked salmon with fennel, pickled mustard seeds, roasted almonds and herb mayonnaise

140

Pan fried plaice with hand-peeled shrimps chamomile, pickled tomatoes and charred lemon

155

Hand-peeled shrimps with dried tomatoes, saffron and sweet cos lettuce served on grilled sourdough bread

150

CHEESE

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Three Nordic cheeses served with rye bread, dry fruits and marmalade

95

DESSERT

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Rhubarb with mazarin cake, woodruff cream and lime

95

Norwegian waffle with gooseberries and brown butter ice cream

95

Petit fours

55